

PERSONAL INFORMATION **Luca Simone Cocolin**






Sex Male | Date of birth [REDACTED] Nationality Italian

PERSONAL STATEMENT

Prof Cocolin is a Professor in Food Microbiology at the Department of Agricultural, Forest and Food Sciences, University of Torino. His research interests lie in the development, optimization and application of molecular methods in the food system, from the primary production to the consumer, to improve the quality and safety of foods and to understand the impact of foods on the health of consumers through the study of the human microbiome. He is the editor in chief of the International Journal of Food Microbiology and holds editorial positions in multiple academic journals and boards. From 2018 to 2021 he has been the President of the Italian Society of Agriculture, Environmental and Food Microbiology.

WORK EXPERIENCE

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AREA OF EXPERTISE

1. Development, optimization and application of molecular methods for the detection, quantification and characterization of foodborne pathogens;
2. Study of the microbial ecology of fermented foods (mainly sausage, cheese and wine) by using culture independent and dependent methods;
3. Bioprotection: molecular characterization of bacteriocin production and its study in vitro and in situ;
4. Study of the human microbiome.

EDUCATION AND TRAINING

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PERSONAL SKILLS

Mother tongue(s) Italian

| Other language(s) | UNDERSTANDING | | SPEAKING | | WRITING |
|-------------------|---------------|---------|--------------------|-------------------|---------|
| | Listening | Reading | Spoken interaction | Spoken production | |
| English | C2 | C2 | C2 | C2 | C2 |
| Greek | B2 | A2 | B1 | B1 | A2 |

Communication skills Excellent communication skills acquired through participation in several national and international projects and working groups

Organisational / managerial skills Principal investigator and head of the food microbiology laboratory at the Department of Agriculture, Forest and Food Sciences. Managing a group of 12 people (3 associate professors, 3 researchers, 3 PostDocs and 3 PhDs)

Job-related skills Reliable, factual, pragmatic, problem solving, collaborative, empathetic

| Digital skills | SELF-ASSESSMENT | | | | |
|----------------|------------------------|-----------------|------------------|------------|------------------|
| | Information processing | Communication | Content creation | Safety | Problem solving |
| | Proficient user | Proficient user | Proficient user | Basic user | Independent user |

- Excellent command of office suite (word processor, spread sheet, presentation software)
- Knowledge of other software for the preparation of presentations (i.e. Canva)
- Good skills for photo editing and video processing

Driving licence B

ADDITIONAL INFORMATION

Networks and Memberships

[2008 – Current] Professional and academic memberships

Commission of trust

2020 to today, Director of the Second Level Master in Innovation in Food Science and Technology, Michele Ferrero;

2016 to today, scientific responsible and master contact for the University of Torino in the EIT Food (<https://www.eitfood.eu>);

2015 to today, member of the Leadership Team of the European Technology Platform Food for Life (<http://etp.fooddrinkeurope.eu/asp/index.asp>);

2015 to today, member of the Scientific Advisory Board of Arla Foods Dairy Health and Nutrition Excellence Center, Arla Foods Ingredients Group P/S, Videbæk, Denmark;

2010 to today Scientific Evaluation of International Research Projects for agencies and foundations in Italy, France, Belgium, Denmark, Spain, Qatar, Russia, Slovenia and Austria;

2008 to today, Executive Board Member of the International Committee on Food Microbiology and Hygiene (ICFMH) part of the International Union of Microbiological Societies (IUMS) (<http://www.icfmh.org/>);

2020, member of the expert committee in “Food Technology” for the drafting of the National Research Program, promoted by the Ministry of University (MUR), Italy;

2017, member of the Scientific Advisory Board of IATA CSIC Institut d’Agroquímica i Tecnologia dels Aliments, Valencia, Spain;

2013, member of the Scientific Advisory Board of the Department of Food Science, University of Copenhagen, Denmark.

Academic memberships

2020-present, Member of the Presidency Council of the Association of the Scientific Societies in Agriculture (AISSA);

2018-2021, President of the Italian Society of Agriculture, Environmental and Food Microbiology (affiliated FEMS, ca. 250 members);

2019-2021, Chair of the Board of Directors of the National Coordination group of the Viticulture and Enology Degrees in Italy;

2016-2018, Vice-President of the Italian Society of Agriculture, Environmental and Food Microbiology;

2012 – 2015, Member of the Executive Board of the Italian Society of Agriculture, Environmental and Food Microbiology.

[2008 – Current] Institutional and editorial memberships

Institutional responsibilities

2020 to today, Member of the Management Board of the PhD in Food, Health and Longevity of the

Department of Agriculture, Forest and Food Sciences, University of Torino, Italy, and the Department of Health Sciences, University of the East Piedmont, Italy;
2015 to 2021, President of the Degree Course on Food Science and Technology, University of Torino, Italy;
2010 to 2020, Member of the Management Board of the PhD in Agricultural, Forest and Food Sciences of the Department of Agriculture, Forest and Food Sciences, University of Torino, Italy;
2008 to 2021, Member of the Orientation, Tutoring and Job Placement Committee of the Department of Agriculture, Forest and Food Sciences, University of Torino, Italy;

Editorial responsibilities

2008 to today, Editor in Chief of International Journal of Food Microbiology; 2021 to today, Editor of Microbiology Spectrum; 2016 to today, Academic Editor of PLOS One; 2013 to today, Member of the Editorial Board of Current Opinion in Food Science, Food Analytical Methods, Food Research International, Applied and Environmental Microbiology.

Honours and awards

[21/09/2010] **Innovation and scientific impact Awarding institution:** Congresso lattiero-caseario, Torino, awarded the prize for the innovation and scientific impact of a poster presented within the 2nd Congresso lattiero-caseario, Torino.

[03/10/2000] **Young Scientist Award Awarding institution:** Croatian Congress, awarded for the best oral presentation within the 2nd Croatian Congress of Microbiology with International Participation, Brijuni, HR.

[1994] **Best Bachelor Thesis in Food Science and Technology Awarding institution:** Italian Association of Food Technology (AITA).

Bibliometric parameters

Author of more than **350 publications** that relate to the microbiology of food, most of them (307) in international journals, which received **10488** citations, resulting in an h-index equal to **54** (source www.scopus.com, visited in February 2022).

Projects

[2001 – Current] **Project or research unit coordinator in National and European projects**

EIT FOOD: from 2018, 14 projects awarded, of which 5 coordinated

H2020-SFS-2018-1: Towards coordinated microbiome R&I activities in the food system to support (EU and) international bioeconomy goals (MicrobiomeSupport), Research Unit Coordinator;

PRIN 2017: Microbiome-tailored food products based on typical Mediterranean Diet components, Research Unit Coordinator;

ERA-NET ARIMNet2 2017-2020: Promotion of local Mediterranean fermented foods through a better knowledge and management of microbial resources, Research unit coordinator;

FP7-SME-2012-2: Multi-strain indigenous yeast and bacteria starter for wild-ferment wine production, Research unit coordinator;

FP7-PEOPLE-2011-CIG: Study of the *Listeria monocytogenes* gene expression profile in ready-to-eat foods of animal origin by the application of the omics and the bioinformatics/ biostatistics disciplines, Project coordinator;

PRIN 2010: Microrganismi negli alimenti e nell'uomo: studio del microbiota e del relativo metaboloma in funzione della dieta onnivora, vegetariana o vegana, Research unit coordinator;

FP7-SME-2008-2: Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food, Research unit coordinator;

PRIN 2004, La sicurezza nella tipicità di prodotti alimentari di origine animale: individuazione e studio di ecotipi batterici contaminanti emergenti, Research unit coordinator;

FP6-2003-FOOD-2-A: Control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain, Research unit coordinator;

ICA4-CT-2002-10037: SafetySausage: Safety of traditional fermented sausages: research on protective cultures and bacteriocins", Research unit coordinator.

Press coverage

<https://www.asm.org/Press-Releases/the-microbiological-art-of-making-a-better-sausage>

<https://www.nytimes.com/2017/12/08/science/sausage-salami-bacteria.html?smid=nytcore-ios-share>

<http://www.bbc.com/future/story/20190228-should-you-go-vegan-for-the-sake-of-your-guts?ocid=ww.social.link.email>

<https://www.social.link.email>

<https://www.technologynetworks.com/applied-sciences/news/the-microbiological-art-of-making-a-better-sausage-294788>

Public internet links

<https://www.scopus.com/authid/detail.uri?authorId=7005663393>

https://www.researchgate.net/profile/Luca_Cocolin

<https://scholar.google.it/citations?user=I8PAC1sAAAAJ&hl=it>

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